

Establishment Name

Purpose of Inspection

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 10:10 AM AM / PM Time out 10:40; AM

05/15/2024 Establishment # 605170536 Embargoed 0 Inspection Date

Nashville Big Picture High School (food)

O Follow-up

160 Rural Ave.

Nashville

ERoutine

O Preliminary O Consultation/Other

Risk Category Follow-up Required

04

O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Complaint

О3

12	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=co	rrecte	d on-si	te duri	ing ins	pection F
					Compliance Status	cos	R	WT						Complian
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and R
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	427	Proper cooking time
	IN	OUT	NA	NO	Employee Health				17	_	ŏ	ŏ		Proper reheating pr
2	100	0			Management and food employee awareness; reporting	0	0						-	Cooling and Hole
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОИТ	NA	NO	a Pi
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding t
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	۰	20	125	0	0		Proper cold holding
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0	Proper date marking
6	100	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public he
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_	_		
Ľ	200		•		alternate procedures followed					IN	OUT	NA	NO	Co
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory
	_	OUT	NA	NO	Approved Source		_		-	_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly S
10	0	0	0	×	Food received at proper temperature	0	0		24	833	0	0		Pasteurized foods u
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	L**	1000	ľ	•		Pasieur zeu roous u
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0			IN	оит	NA	NO	
<u> </u>	_	_		_	destruction	ŭ	Ľ	\Box	ļ.,					W 4 1 (C)
		OUT	NA	NO	Protection from Contamination	_			25		0	巡	J J	Food additives: app
13	_	0	窓		Food separated and protected	0	0	4	26		0			Toxic substances p
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformanc
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with va HACCP plan

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	325	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	寒	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

t recent inspection report in a conspicuous manner. You have the right to request a h n (10) days of the date of the 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Merc 05/15/2024 ture of Person In Charge

05/15/2024 Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Nashville Big Picture High School (food)

Establishment Number # [605170536]

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Park Avenue Commissary	3 compartment						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Milk cooler	34
Reach-in cooler 1	43
Warming cabinet	186
Walk-in cooler	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
White milk in milk cooler	Cold Holding	43

Observed Violations
Total # 2
Repeated # ()
47: Observed red-orange substance on ice machine condenser
53: Walk-in freezer ambient temperature at 45F but freezer is not in-use.
Excessive black substance observed on shelving and flooring of walk-in cooler.
Paper towel dispenser near front line is not working.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nashville Big Picture High School (food)

Establishment Number: 605170536

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing their hands at appropriate times and with correct technique.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source information.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw meat is present at site.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Observed proper TPHC procedures. A written policy is available on-site.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: No prohibited food served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Smoking is not observed where smoking is prohibited by the Act.
- 58: Tobacco products are not sold.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

ablishment Number: 605170536	Picture High School (food)
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Establishment Information

Establishment Name: Na Establishment Number #:	ashville Big Picture Hig 605170536	gh School (food)		
Establishment (Valide) #	003170330			
Sources				
Source Type:	Food	Source:	Purity, McClain, McCarthy	
Source Type:	Water	Source:	Metro	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
- Please replace pap dispensed and main	oer towel dispenser at l tenance was notified.	hand washing sink near servi	ice line. Towels are unable to be	

Establishment Information